



UNCORKED BY THE SEA



Cellar Club June 2022

2018 Fournier Père et Fils Grande Cuvée Sancerre, France

Fournier's 2018 Grande Cuvée Sancerre hails from the village of Verdigny in the heart of Sancerre where Domaine Fournier is located. This Grande Cuvée, comes from selected vineyards grown on the village's famous Caillottes terroir, which is unique to Verdigny. It is fermented in stainless steel and spends an extended 12 months aging on the lees before bottling. The combination of old vines, low yields, a great vintage, and extended aging is what gives this wine that extra degree of nuance and class that can only be found in the best wines of the world. The nose offers up a wonderful mix of ripe pear, lemon curd, citrus zest, flint, and wet rock. Full-bodied and focused, this glides across the palate with notes of ripe lemon, baked pear, and mango, finishing with a complex smoky, flinty nuance. The wonderful flavors linger for a good 30+ seconds. Give it some air and don't drink it too cold if you want to experience the wine at its fullest potential.

Pairings: Oysters on the half shell, mussels steamed in broth, sea scallops, Alaskan king crab legs, smoked salmon, calamari, octopus, and just about any creature that swam in the sea complements this Sancerre. It pairs beautifully with delicate appetizers, sweetbreads, country pâtés and most cheeses; and it can easily stand on its own as an aperitif.

2018 Trione Russian River Road Ranch Chardonnay, Sonoma, CA

Trione Vineyards and Winery built a winery on their home Ranch in Alexander Valley and appointed Scot Covington winemaker. Living a winemaker's dream, Scot selects just three percent of the Trione estate grapes and crafts small lots of wine in his customized "studio". Scot's goal: make wines that express the highest level of quality across all varieties. This Chardonnay is selected row by row and bunch by bunch from the Russian River Valley Ranch vineyard. The whole bunches of grapes are placed into the press and gently squeezed to extract the juice. The juice is then cold settled with no additions made. After 24-36 hours of cold settling the juice is transferred to 100% French oak barrels in which 35-45% are new. This wine is rich and inviting with a firm structure and a lingering finish. Alluring notes of butterscotch, caramel, and lemon rind fill the bouquet. A youthful and energetic wine, the Trione 2018 Chardonnay will age gracefully for years to come. A full-bodied white with aromas and flavors of apricots, dried mangoes, toasted hazelnuts, flint and saline notes. Buttery with an underlying smokiness, balanced by elegant acidity. Drink or hold." JS 92 PTS, W & S 91 PTS, WS 90 PTS

Pairings: Excellent with fish and seafood, such as filet in a butter sauce or seared scallops. This wine's richness would be delicious with grilled shellfish.